

COOK AND CHILL: To what extent do US consumers use food thermometers to properly assess the internal cooking temperature of meat and poultry while cooking? (DGAC 2010)

Conclusion


Strong, consistent evidence shows that the great majority of US consumers do not use food thermometers to properly assess the internal cooking temperature of meat and poultry while cooking.

Grade: Strong

Overall strength of the available supporting evidence: Strong; Moderate; Limited; Expert Opinion Only; Grade not assignable For additional information regarding how to interpret grades [click here](#).

Evidence Summaries

What is the evidence that supports this conclusion? For more information, click on the Evidence Summary link below.

 [Cook and Chill: To what extent do US consumers use food thermometers to properly assess the internal cooking temperature of meat and poultry while cooking?](#)

Search Plan and Results

What were the search parameters and selection criteria used to identify literature to answer this question? For more information, click on the Search Plan and Results link below.

[Adequate Temperature Control/Cleaning Refrigerators/Subpopulation Behaviors](#)